



# FESTIVE PARTY MENU

£40 PER PERSON

---

**Celeriac & Apple Soup** Crispy Sage, Toasted Sourdough (PB, V, GFA)

**Ham Hock & Leek Terrine** Apple Chutney, Toasted Sourdough (GFA)

**Keens Cheddar** Caramelised Red Onion, Honey & Walnuts, Crouton (V, GFA)

**Smoked Salmon** Asian Slaw, Wasabi Mayonnaise, Rye Bread (GFA)

---

**Roast Turkey** Pigs in Blankets, Duck Fat Potatoes, Sprouts, Roasted Carrots, Gravy (GFA)

**Roast Sea Bass** Crispy Potatoes, Charred Leeks, Mussel Cream Sauce (GFA)

**Slow Cooked Shin of Beef** Creamy Mash Potatoes, Chestnut Dumpling, Rosemary & Honey Carrots (GFA)

**Lentil & Mushroom Wellington** Butternut Squash, Winter Greens, Vegetarian Gravy (PB, V)

---

**Christmas Pudding** Brandy Sauce, Rum Butter (GFA)

**Chocolate Mousse** Chocolate Soil, Winter Berry Sorbet & Berry Compote (PB,V, GFA)

**Apple Tarte Tatin** Caramel Sauce, Vanilla Ice Cream (V)

**Selection of Fine Cheese** Grapes, Fruit Chutney, Celery, Crackers (GFA)

---

V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available

All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables.